coffee grinders
instructions manual

COMPAK®
COFFEE GRINDING COMPANY

ESSENTIAL ON DEMAND

E6 OD

E8 OD

E10 CONIC OD

E10 MASTER CONIC OD

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1. SAFETY MEASURES

NOTE: The manufacturer will not be held responsible for any damages resulting from improper use of the equipment, or for not following the safety measures as outlined below.

Safety measures incorporated into our grinders:

- **Special screw to maintain the hopper fixed in place.**
- **Access restrictor in the grind group.**

Owners: Please pay careful attention with the following instructions:

- **The grinder should be used exclusively for the function for which it was designed: grinding whole bean coffee.**
- **Do not use this grinder to grind other types of food products such as dry fruit, sugar or spices.**
- **Children shoud be supervised to ensure that they do not play with de appliance.**
- **The grinder should not be used by individuals with physical, or mental limitations that could result in risk of injury or misuse.**
- **Any other use of the machine will be considered improper and dangerous.**
- **Do not put liquids in contact with internal or external parts of this grinder while *ON* or *OFF*, with the exception of parts expressly outlined in the "CLEANING" section of this manual. If liquids do come in contact with the grinder, immediately disconnect electrical connection and carefully clean the affected areas. If it is necessary to access the interior parts of the grinder, contact your local service professional.**
- **In case of any damage to parts or components, we recommend contacting your local service professional to help with repair or replacement of such parts, thereby guaranteeing the maintenance of the security standards of the grinder.**
- **Only an authorized distributor should replace the main power cable of the grinder.**

SOUND DECIBEL LEVEL

The level of sound emitted in different models is:

Sound decibel level	With coffee
E6 OD	65 dB
E8 OD	70 dB
E10 CONIC OD	68 dB
E10 MASTER CONIC OD	68 dB

2. DESCRIPTION

Your new grinder has been designed using the most sophisticated technologies in existence. The result is a product of high quality that offers the assurance of the best results possible. Our products are manufactured by hand, one by one, following the strictest quality requirements. In the manufacturing process, we use only the highest quality materials (aluminum, stainless steel, etc.) especially designated for being in contact with food stuff.

For the optimum functionality of the grinder models described in this user manual, the maximum work cycles are as follows:

Model	Working cycle	
	Function	Stop
E6 OD	8 sec.	20 sec.
E8 OD		
E10 CONIC OD		
E10 MASTER CONIC OD		

3. INSTRUCTIONS

3.1. This manual is designed to provide the necessary information to correctly install, use and maintain the grinder, as well as to highlight precautions for users to keep in mind. To ensure the best operation of the coffee grinder, please follow the instructions as outlined in this manual. This manual should be saved for the life of the grinder, and should always be at the disposal of the operator.

3.2. This manual contains special terminology such as:

- Words in **BOLD** indicate important points or terminology.
- Numbers in parenthese after a word, indicate the location of this item in a parts diagram.

Example: (1) - 1 Hopper lid

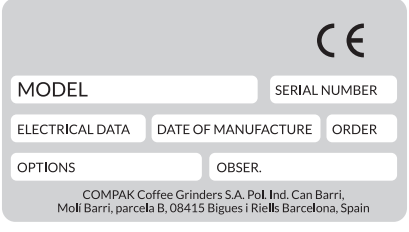
- Icons:

Information	Atention

4. IDENTIFICATION

In the grinder information plaque is the following manufacturing/product information.

NOTE: The manufacturer reserves the right to change components/configurations of any model, according to the different geographic market demands.



5. TECHNICAL CHARACTERISTICS

5.1. Usage

The coffee grinders are intended for use on commercial premises and facilities where ground coffee is required, or in small stores that sell coffee. The grinder must only be used to grind coffee beans. Any use other than this will be considered improper and dangerous.

NOTE: The manufacturer will not be held responsible for any damages resulting from improper use of the equipment, or for not following the safety measures as outlined below.

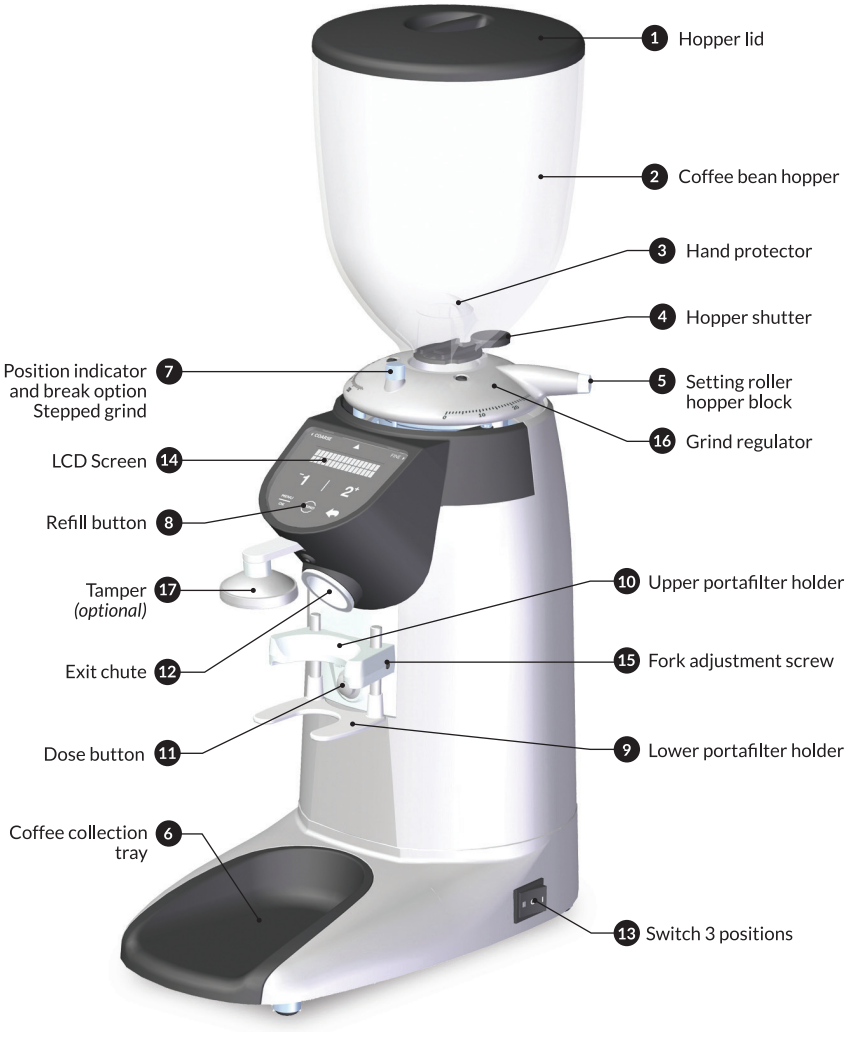
5.2. Technical data

Model		100 V 50 Hz	100 V 60 Hz	110 V 60 Hz	220 V 60 Hz	230 V 50 Hz	240 V 50 Hz	
E6 OD	Electrical power	600	700	700	730	610	630	(W)
	Spin speed	1,270	1,530	1,580	1,500	1,290	1,310	rpm
E8 OD	Electrical power	750	810	860	735	730	840	(W)
	Spin speed	1,250	1,540	1,600	1,600	1,325	1,330	rpm
E10 CONIC OD	Electrical power	890	960	825	825	800	850	(W)
	Spin speed	335	388	400	375	325	331	rpm
E10 MASTER CONIC OD	Electrical power	850	1,000	935	930	950	975	(W)
	Spin speed	326	378	325	388	340	345	rpm

	Model								
	E6 OD		**E8 OD**		**E10 CONIC OD**		**E10 MASTER CONIC OD**		
Ø Burrs	2.5 64		3.3 83		2.65 Conic 68		2.65 Conic 68		**in** **mm**
Production 50Hz*	25.90 11,77		34.22 15,55		28.87 13,12		33.59 15,27		**lb/h** **Kg/h**
Production 60Hz*	28.87 13,12		38.23 17,37		33.00 15,00		39.04 17,74		**lb/h** **Kg/h**
Dose time 50Hz (7 gr)*	1.92		1.62		1.92		1.65		**Seconds**
Dose time 60Hz (7 gr)*	1.68		1.45		1.68		1.42		**Seconds**
Hopper capacity	3.74 1.700		3.74 1.700		3.74 1.700		3.74 1.700		**lb** **gr**
Net weight	25.47 11,58		28.60 13,00		37.25 16,93		39.24 17,80		**lb** **Kg**
Height **Width** **Depth**	25 8.46 15.74	635 215 400	25 8.46 15.74	635 215 400	25 8.46 15.74	635 215 400	26.77 8.46 15.74	680 215 400	
	in	**mm**	**in**	**mm**	**in**	**mm**	**in**	**mm**	

* Production is based on a medium-roasted coffee and an Espresso grind.

6. EXTERNAL COMPONENTS



7.1. General warnings

The person installing the grinder should carefully read this instruction manual before installation. The installation of this machine should be completed by qualified and authorized personnel, and all norms of safety and sanitation should be followed.

7.2. Important warnings

The operator of the grinder should be a responsible adult, and a never a minor or person incapable of safely using such equipment. **When using the grinder, the following precautions should be followed**:

- **No bare feet.**
- **No wet hands or feet.**
- **Do not submerge in water.**
- **Do not expose the grinder to sun or other atmospheric conditions.**
- **Do not place any type of object in the coffee entrance or exit while the grinder is running. (It should be kept in mind that the cutting burrs continue turning for a couple revolutions after the grinder is powered off).**
- **To disconnect the grinder, use the main power switch and never the power cable, to avoid a possible short circuit.**

7.3. Where to use

The grinder should be installed on a flat, stable surface. The minimum dimensions of the work space should be as follows:

	Model		
	E6 OD, E8 OD, E10 CONIC OD	**E10 MASTER CONIC OD**	
Height	25.78 655	27.55 700	**in** **mm**
Width	9.25 235	9.25 235	**in** **mm**
Depth	16.53 420	16.53 420	**in** **mm**

7.4. Grinder installation

Before grinder installation, the following should be considered:

- **The grinder information plaque data coincides with the electrical system on site.**
- **The electrical outlet coincides with the grinder plug.**
- **The electric power at the location of installation should meet the minimum required to properly run the grinder.**
- **The installation site should have the proper electrical overload protections.**
- **The grinder should be properly grounded as specified by local code.**

NOTE: The grinder should be used in environments with mínimum temperature of 77-86F and should not be installed in places (such as industrial kitchens) where cleaning is done with direct water spray cleaning.

8.1. Adjusting the lower portafilter support

In order to ensure the proper distribution of ground coffee in the portafilter, while supporting the portafilter in a hands-free position during dosing, it is possible to adjust the height of the lower portafilter support (9).

Fig. 1

To do this adjustment operation:

1. Loosen the screw (15) on the lower support (10) by using the Allen Key included with your grinder.
2. Adjust the support to the desired height using the portafilter as the point of reference.
3. Tighten the screw (15) with the Allen Key provided (***Fig. 1***).

NOTE: If the adjustment is extreme (too high or too low), difficulties in operating the dosis button might occur.

8.2. Grinder up set

Place the hopper (2) on the grind regulator (16) and make sure the bean trap (4) is in the closed position. Lock the hopper (2) in place using a flat head screw driver to gently tighten the hopper security screw making it match to the hole at the bean hopper collar (5) (***Fig. 2***).

Remove the hopper lid (1), fill the hopper with coffee (2), and replace the lid on the hopper (1) (***Fig. 3***).

Plug in the grinder, and place the main power switch (13) ***AUTOMATIC–OFF–MANUAL / I-OFF-II*** to position ***AUTOMATIC / I*** and open the bean trap (4) to allow coffee to pass into the grind chamber.

Fig. 2

Fig. 3

Fig. 4

8.3. Grind adjustment system

8.3.1. Parallel micrometrical system

Rotate the grind regulator (16) until reaching the grind level desired.

Rotating the grind regulator clockwise will result in a courser grind; turning the regulator counter clockwise will result in a finer grinder* (***Fig. 4***).

Once you reach the desired grinding point, you can fix the grinding regulation (16) using the regulation break (7) (***Fig. 5***).

*__NOTE:__ Changing grind settings must be done when the grinder is on and burrs are in motion. Not doing this suposes that the burrs will gunk up and cleaning will be required.

Fig. 5

* It is recommended that the motor be running when adjusting to finer grind setting. This helps to avoid jamming the burrs, which can occur when coffee beans are in the grind chamber, and the grind regulator is adjusted towards fine.

8.3.2. Stepped grind adjustment (*optional*)

In the stepped adjustment versions, the positions on the grind regulator are limited by "steps" that are defined by the hole and pin points (***Fig. 6)***.

The instructions detailed in section **8.3.1.** on adjusting the regulator should be followed, while at the same time, pulling the brake post (❼) (***Fig. 6***) up to release the locking action of the post.

Fig. 6

NOTE: If the output is very slow, it could mean that the coffee is being ground too fine. If the output is very fast, it could mean that the coffee is being ground too coarse. A perfect espresso grind is found when the grind point gives an infusion of 25 ml of coffee in 25 seconds using 7 grams of ground coffee.

9. OPERATION

9.1. General switch

The general switch (13) has 3 positions of use, ***I–0–II*** for **E6 ESSENTIAL ON DEMAND** and **E8 ESSENTIAL ON DEMAND** (***Fig. 7.1.***) and ***AUTOMATIC-OFF-MANUAL*** for **E10 CONIC ESSENTIAL ON DEMAND** and **E10 MASTER CONIC ESSENTIAL ON DEMAND** (***Fig. 7.2.***).

	E6 OD, E8 OD	**E10 CONIC OD, E10 MASTER CONIC OD**
Electrical functions	***I***	***AUTOMATIC***
Off	***0***	***OFF***
Manual mode. Security sistem that allows using the grinder in case of the supply plate or keypad failure.	***II***	***MANUAL***

Fig. 7.1.

Fig. 7.2.

9.2. Utilization

Through the program menu (section **10.3.**), it is possible to select three distinct functional modes: ***AUTOMATIC MODE***, ***PRESLECT MODE*** and ***MANUAL MODE***.

9.3. AUTOMATIC Mode

Selection of doses by lower pulse button (11) (2 doses / 3 doses version):

- 1 ACTIVATION OF LOWER PULSE BUTTON (11) -> 1 DOSE
- 2 ACTIVATIONS OF LOWER PULSE BUTTON (11) -> 2 DOSES
- 3 ACTIVATIONS OF LOWER PULSE BUTTON (11) -> 3 DOSES*

* **Available only for the 3 dose software option.**

When beginning the grind cycle, the LCD screen (14) will show current dose mode (single, double, triple) accompanied by the time configured for the dose, which will count down to zero as the dose cycles through.

Once the grind cycle is initiated, it can be paused by pressing the activation button (11). The cycle will pause, and will complete the timed grind cycle as long as the lower activation button is pressed again within 10 seconds. After 10 seconds of inactivity, the grind cycle will reset to the complete cycle time.

Pausing the grind cycle can be done by selecting ***MENU / SET UP SETTINGS / SET UP GRIND PAUSE.***

9.4. PRESELECT Mode

In the ***PRESELECT*** mode, a pre-programmed single, double or triple dose can be set by simple pressing the corresponding icon on the LCD screen (14).

The preselection of a single, double or triple dose will remain active until it is changed by pressing one of the three numbered preselect icons. This preselection is reflected on the LCD screen (14) with the icon of the active selection in the secondary color, and the rest of the icons in the principle color.

Dispensing the preselected dose by pressing the lower pulse button (11) one time. When the grinding cycle begins, a timer countdown will begin on the LCD screen (14), which will count down the timed dose cycle to zero.

Once the grind cycle is initiated, it can be paused by pressing the lower activation button (11). The cycle will pause, and will complete the timed grind cycle as long as the lower activation button is pressed again within 10 seconds. After 10 seconds of inactivity, the grind cycle will reset to the complete cycle time.

Grind pause can be activated or deactivated by pressing the lower pulse button (11). First, set up by following these steps: ***MENU / SET UP SETTINGS / SET UP GRIND PAUSE.***

9.5. INSTANT Mode

In this mode of operation when making the selection of one, two or three doses of coffee by pressing the appropriate numeric LCD icon (14) screen starts grinding the selected dosis without the need to actuate the lower dose button (11).

The time set for that dose will decrease to zero, at which point the dose ends.

Once the cycle starts grinding using the lower dose button (11) and is pressed again, the grinding cycle will stop. If within 10 seconds it is pressed again, it will complete the remaining time of the original dose time setting. After 10 seconds of inactivity the grinder will return to standby mode.

To pause by pressing the lower activation button (11), you can enable or disable, accessing ***MENU / SET UP SETTINGS / SET UP GRIND PAUSE.***

In this mode, pause grinding may also be performed by pressing the active icon on the LCD display (14) this pause cannot be enabled or disabled via the ***MENU***.

9.6. Tamper

9.6.1. Fixed Tamper (*Optional*)

Position the portafilter below the tamper (17) and push up to tamp the ground coffee (***Fig. 8***).

Fig. 8

10.1. Display icon guide

MENU OK	Access to menu. Value or selection aproval.
	Return.
−1	Up shift in menu. Decrease value.
2+ 3+	Down shift in menu. Increase value.

10.2. Grind time configurations

The grind times can be configured for the Automatic, Preselect and Instant modes. When modifying in one of three modes are updated for all modes simultaneously.

To modify the time of one dose, press the time of the respective dose numerical icon (−1, 2+ or 3+) on the touch screen **twice** (double tap), followed immediately (2 seconds or less) by pressing the MENU OK button.

You can also change the time of a dose accessing ***MENU / SET UP SETTINGS / SET UP TIME / TIME DOSE 1, 2, 3****.

Automatically the icon of the desired dose icon and the MENU OK icon will change to active color and the four time numbers will then begin to flash.

There are two ways to modify the time:

- Press the icons 2+ or 3+ on the LCD screen and the time will increase, and press the icon −1 to decrease the time.
- Also, the time can be changed by using the lower dose button (11) or the GRIND icon (8) found on the LCD screen (14). If any of these options are pressed, the grinder will begin to run and the time, starting at zero, will increase until the chosen button is released.

* **Available only for the 3 dose software option.**

10.3. Changing the configuration menu

To enter the configuration menú, press the MENU/OK icon. Once in the menu, use the buttons (1⁻, 2⁺ or 3⁺) to toggle through the menu options, and confirm/choose the desired option with the MENU/OK button. Press the ↩ icon to return to the previous option.

To exit the menú, press the ↩ button until the main menu screen is reached, or simply press nothing for 10 seconds and the menu will reset to the beginning.

Through the configuration menu, it is possible to modify the following grinder features:

MENU						
	SET UP LANGUAGE	**ENGLISH**	ENGLISH ACTIVE			
		FRANÇAIS	FRANÇAIS ACTIVE			
		DEUTSCHE	DEUTSCHE AKTIV			
		ITALIANO	ITALIANO ATTIVO			
		PORTUGUESE	PORTUGUESE ATIVA			
		ESPAÑOL	ESPAÑOL ACTIVO			
	VIEW USAGE DATA	**NUMBER OF SINGLE SERVINGS**	COFFEE COUNTER ABSOLUTE	COFFEE COUNTER DOSE 1	01/01/2015 0000000	
				COFFEE COUNTER DOSE 2	01/01/2015 0000000	
				COFFEE COUNTER DOSE 3	01/01/2015 0000000	
			COFFEE COUNTER RELATIVE	COFFEE COUNTER DOSE 1	01/01/2015 0000000	
				COFFEE COUNTER DOSE 2	01/01/2015 0000000	
				COFFEE COUNTER DOSE 3	01/01/2015 0000000	
		BURR WEAR DATA	ALARM 00000 Kg GROUND 000000 Kg			
	SET UP SETTINGS	**OPERATING MODE**	OPERATING PRESELECT	PRESELECT MODE ON		
			OPERATING INSTANT	INSTANT MODE ON		
			OPERATING AUTOMATIC	AUTOMATIC MODE ON		
		SET UP PASSWORD *(Limitates access to menu)*	ENABLE PASSWORD	PASSWORD MODE ON		
			DISABLE PASSWORD	PASSWORD MODE OFF		
			SET UP PASSWORD	PASSWORD CURRENT 0000	PASSWORD NEW 0000	PASSWORD MODIFIED
		SET UP DATE/TIME	SET UP TIME	CURRENT TIME 00:00:00	TIME MODIFIED	
			SET UP DATE FORMAT	DATE FORMAT DD/MM/YY	DATE FORMAT MODIFIED	
				DATE FORMAT MM/DD/YY	DATE FORMAT MODIFIED	
			SET UP DATE	CURRENT DATE 00/00/00	DATE MODIFIED	
		SET UP SOUND	ENABLE SOUND	SOUND MODE ON		
			DISABLE SOUND	SOUND MODE OFF		
		ALARM BURR CHANGE** *(Activates display at beginning/ending of service)*	ENABLE ALARM	ALARM MODE ON		
			DISABLE ALARM	ALARM MODE OFF		
			RESET ALARM	ALARM RESET		
			SET UP ALARM	WEIGHT DOSE 2 14.00 gr (**)	Kg. BURR CHANGE 00500 Kg	ALARM MODIFIED
		RESET RELATIVE COFFEE COUNTER	RELATIVE COFFEE RESET			
		GRIND PAUSE SET UP	ENABLE GRIND PAUSE	GRIND PAUSE ON		
			DISABLE GRIND PAUSE	GRIND PAUSE OFF		
		TIME SET UP	TIME DOSE 1	DOSE 1 TIME 02.00s		
			TIME DOSE 2	DOSE 2 TIME 04.00s		
			TIME DOSE 3 (*)	DOSE 3 TIME 06.00s (*)		

* Only available for units with 3 dosing times. ** Warning message. Weight set by the user as ground result for time 2 (Dose 2), is the reference taken by the software to get coffee production figures.

11.1. General cleaning

To ensure that the grinder functions properly, and produces the highest quality grind possible, the parts that come into contact with coffee should cleaned periodically.

General Cleaning guidelines as follows:

- Always turn the main power switch to the off position (13).
- Unplug the machine from the power source.
- Do not submerge the grinder in water or use power washing devises.
- The appliance is not to be cleaned with a water jet.

11.2. Bean hopper cleaning

In order to properly clean the bean hopper (2), first empty out all remaining beans and fragments.

To remove the hopper, first close the bean trap (4), and then loosen the hopper lock screw (5) and lift the hopper straight up.

Clean the hopper (2) with a moist soft cloth or with a small amount of water and soap to eliminate any oily residue from the beans.

Replace the bean hopper (2) following the same steps as the removal process, but in reverse.

11.3. Cleaning the coffee exit chute

It is very important to maintain the exit chute (12) clean of coffee in order to assure the consistency of the dosis and the continued functioning of the grinder.

A tubular chute brush should be used for this cleaning process. Simply inset the brush up into the mouth of the exit chute (12) (***Fig. 9***), carefully twisting the brush to remove any remaining grounds in the chute.

Caution: Do not force brush too high up the chute as there is a fragile rubber dosis curtain at the upper end of the chute. Damage to the rubber curtain can result in less precise dosing. Also, the dosis button (11) along with the upper and lower portafilter holders (9, 10) should be wiped periodically to prevent build up of coffee grounds and oils it is recommending to clean the out.

Fig. 9

11.4. Cleaning the grind chamber

It is recommended that the grind chamber be cleaned monthly with a cleaner as recommended by Compak. This process will eliminate smelly residues from the coffee remains, which can negatively affect the quality of the brewed coffee.

The steps to follow are:

In order to properly clean the bean hopper (2), first empty out all remaining beans and fragments.

- Close the bean trap on the hopper (4) and grind out the remaining coffee in the grind chamber.
- Remove any remaining coffee beans from the bean hopper (4).
- Pour the recommended grinder cleaning product into the bean hopper (2) and open the bean trap (4), allowing the cleaning product to pass into the grind chamber.
- Grind the cleaning product at a medium course grind setting until the recommended amount is passed through the system and nothing remains in the grind chamber.
- Clean the hopper (2) and refill with coffee beans.
- Discard the first 2-3 doses of coffee to assure that the residual cleaning product is removed from the grind chamber and set the grind regulator to the desired setting (16).

Following these steps will ensure that the grinder is clean and ready for use.

We do not recommend the taking apart of the grind assembly unless changing burrs, or removing a blockage/obstruction in the grind chamber. Removal of the grind assembly should be performed by a qualified service technician.

11.5. Cleaning the outside of the grinder

To clean the exterior of the grinder, first wipe with a dry soft cloth, and then gently wipe with a damp soapy cloth.

11.6. Cleaning the touch screen

Proper cleaning should be done with a soft, damp microfiber towel. Preferably distilled water or other cleaning product specifically designed for touch screen cleaning.

Turn off the grinder and gently wipe off the screen using a circular motion.

12. MAINTENANCE

12.1. General warning

Before performing any type of maintenance you should:

- Always turn ***OFF*** the main power switch to the off position (13).
- If the grinder is jammed, unplug it from the power source and contact an authorized service technician.

Not following these warnings can compromise the safety of the grinder as well as the user.

12.2. General maintenance of the grind chamber

To guarantee the efficiency and correct operation of the grinder, it is essential to follow manufacturer instructions and ensure that all maintenance work is carried out by qualified staff.

Dull burrs will result in; a lower quality grind, greater heat generation in the coffee and grinder, increased electrical consumption, and finally it puts additional stress on the grinder motor.

NOTE: Based on extensive experience and a medium-hard coffee blend, we recommend replacing the burrs following the quantities in next table:

	Steel	Red Speed Lucidate
E6 OD	400 Kg	
E8 OD	800 Kg	5,000 Kg
E10 CONIC OD	1,200 Kg	8,000 Kg
E10 MASTER CONIC OD	1,200 Kg	8,000 Kg

12.3. Grinding group maintenance

Not following the recommended burr life guidelines can compromise the safety of the grinder.

These operations should be done by a qualified service tecnician.

To perform grind chamber maintenance please observe the following steps:

Turn off the grinder by making sure the main power switch (13) is on the ***OFF*** position. Disconnect the plug from the power source. Loosen the hopper security screw (5) using a flat head screw driver as seen in ***Fig.2*** and remove the hopper (2) from the grind regulator (16). Loosen the screws on the grind regulator (16) using a *Torx T20* screw driver following ***Fig.10***.

Fig. 10

For the models with micrometric ***Parallel*** system, before removing the grinding adjustment collar (6), rotate the grind point lock screw (7) counterclockwise to release it from a locked position (***Fig. 11***).

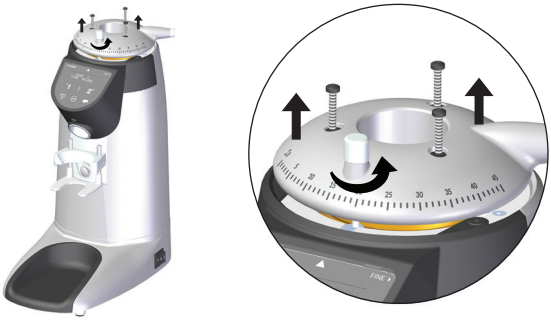


Fig. 11

Rotate the grind regulator clockwise until it is completely unscrewed. Clean the grind chamber and threads of the housing using a soft cloth and vacuum cleaner until all of the oils and residue has been removed.

Fig. 12

Make sure to put new food grade lubricant on the clean threading of the housing and upper assembly. Insert the upper burr assembly into the grind chamber, and turn counter clockwise. For positioning and mounting the grinding adjustment (16) distinguish between models with flat burrs and the conical burr models.

12.3.1. Models with flat burrs

Position the regulator collar (6) leaving about 45° between the grind point lock screw (7) and regulator limit stop (***Fig. 13***). In that position, tighten the regulator (6) on the upper burr carrier and with a *T20 Torx* screwdriver, as ***Fig. 10***.

Fig. 13

For the models with the micrometric ***Parallel*** system, first make sure that the grind point lock screw (7) is lined up with the locking foot. This will ensure that the lock screw (7) and locking shoe move in conjunction with one another, and that the locking mechanism works properly (***Fig. 11***).

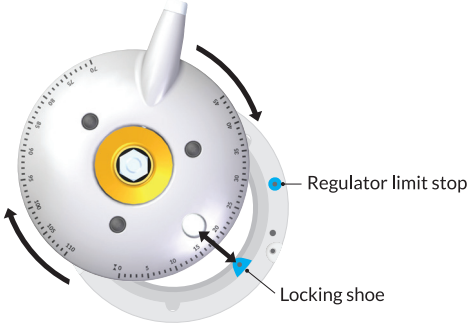


Fig. 14

12.3.2. Models with conical burrs

Position the regulator collar (6) leaving about 90° between the grind point lock screw (7) and regulator limit stop (***Fig. 15***). In that position, tighten the regulator (6) on the upper burr carrier and with a *T20 Torx* screwdriver, as ***Fig. 10***.

Fig. 15

For the models with the micrometric ***Parallel*** system, first make sure that the grind point lock screw (7) is lined up with the locking foot. This will ensure that the lock screw (7) and locking shoe move in conjunction with one another, and that the locking mechanism works properly (***Fig. 11***).

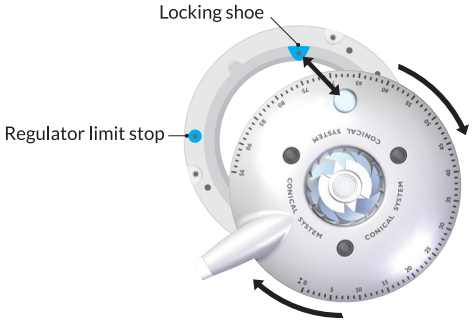


Fig. 16

This process should be performed with extreme caution, making sure that there are no coffee particles or debris in the housing threading. Also the placement of the upper burr assembly should be done with caution, making sure it is perfectly level and screwed in patiently. Failure to clean, lubricate or properly place the upper burr assembly prior to screwing in, can result in blockage or locking of grind adjustment system.

12.4. Exit chute curtain replacement

The exit chute curtain ensures consistency in the dose. Located inside the coffee outlet (12), it can be replaced by following the steps below:

1. Remove the screws securing the plastic cover using an Allen key No. 4.
2. Remove the screw fixing the base of aluminum siding, using an Allen key No. 2.5.
3. Remove the coffee outlet (12), by removing the two retaining screws using an Allen wrench No. 2.5. At this point, access to the curtain is possible. Replace the curtain with a new curtain of different thicknesses according to the needs of each barista. Simply remove the screw curtain using a # 10 Torx wrench.

Fig. 17

13. EC CONFORMITY

In accordance with European community directives, quality certificates have been applied. All materials have been adapted and technical reports are available at our offices.

04/108/EC on the approximation of the laws of the Member States relating to electromagnetic compatibility.

06/42/EC amending Directive 89/392/EC on the approximation of the laws of the Member States relating to machinery

REG. 1935/2004 amending Directive 89/109/CE on the approximation of the laws of the Member States relating to material and objects destinated to make contact with nutritional products.

03/108/EC amending Directive 2002/96/EC on waste electrical and electronic equipment (WEEE).

06/95/EC of 12/12/2006 on the harmonization of the laws of Member States relating to electrical equipment designed for use within certain voltage limits.

02/96/EC of 27/01/2003 on the approximation of the laws of the Member States on waste electrical and electronic equipment (WEEE).

11/65/EU related to the restriction on the usage of certain dangerous substances with electrical equipment and electronics.

Environment

Do not throw the applianceaway with the normal household waste; hand it in at an official recycling collection point. By doing this, you will help to preserve the environment.

The Legal Representative
Jesús Ascaso

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